Gooey butter cake

1 box yellow cake mix (Duncan Hines suggested)
4 eggs
1 stick butter or margarine, melted
1 8-ounce block Philadelphia cream cheese
1 1-pound box confectioners' sugar
½ cup chopped pecans, optional
¼ cup thinly sliced maraschino cherries, optional

Blend the cake mix, 2 eggs and the butter or margarine. It will be stiff. Spread evenly in an ungreased 9 x 13-inch pan. Combine the softened cream cheese, sugar and 2 beaten eggs and evenly pour over the cake. Top with pecans and/or cherries, if desired. Bake in a preheated 350-degree oven for 40 minutes, or until golden brown.

This cake can be made in three 8-inch pie pans, which will require a shorter baking time.

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